

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

LE DIX DE LOS VASCOS 2008

BACKGROUND

Le Dix, meaning ten in French, was introduced in 1996 to celebrate Domaines Barons de Rothschild (Lafite)'s first ten years in Chile. Le Dix de Los Vascos is grown in the exceptional vineyard, called El Fraile, which means "the monk", the oldest planted vineyard at Los Vascos and the original vineyard on the estate. The vineyard is 100% planted to Cabernet Sauvignon and many parcels of the vineyard have vines reaching 80 years in age. The vineyard is fairly large, covering some 200 acres, Le Dix is produced from severely reduced yields from El Fraile (the best) combined with the most rigorous cuvee selection - the resulting wine is of world class stature.

Los Vascos is located in Valley de Caneten (Colchagua), a closed valley in the central zone of Chile, approximately 25 miles from the sea. The valley provides a perfect microclimate for high quality viticulture, with Northern exposure to lands uncontaminated by airborne or water-borne pollutants. Daily on-shore winds provide temperature changes between 68-77°F, for optimum maturation of the grapes.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

85% Cabernet Sauvignon, 8% Carmenère, 7% Syrah

VINTAGE NOTES

The Winter and Spring of 2008 were relatively cold and rainy, with a warmer Summer; from the beginning of January to the end of March there were 75 days above 86°F against 49 over the same period in 2007. Fortunately, no extreme temperature that could threaten grape growing was registered, and from April, temperatures were more moderate with large differences between night and day. This led to a perfect ripeness of tannins and brought impressive fruity notes to the wine.

WINEMAKING

The harvests were the shortest ever known at Los Vascos for the last 10 years: from March 26th to April 23rd for the Cabernet Sauvignon, quickly followed by the Carmenère, on April 24th (which is usually harvested later). The grapes were rigorously selected on a table and then de-stemmed and crushed. Alcoholic fermentation was made in thermally regulated stainless steel tanks at high temperature (86°F) and with strong extraction by pumping over. Followed by an extended maceration period of 20 to 25 days.

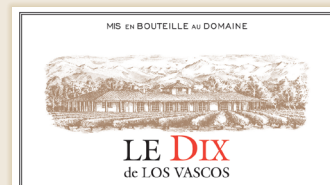
AGEING

The wine is aged for 18 months in French oak barrel (100% new barrels)

TASTING NOTES

The wine shows a very deep red color, almost purple. The nose presents a very nice intensity and reveals fresh and ripe red fruit aromas. It is pure and defined. The long ageing brings notes of oak that are pleasantly integrated to the wine. On the palate, the wine is at first, rather soft and discreet but it rapidly acquires an elegant fullness. The tannins are round and supple at first and become powerful and tight.

LOS VASCOS



93
POINTS

DECANTER
March 2019

91 PTS WINE ENTHUSIAST 7/11
90 PTS WINE ADVOCATE 2/12
90 PTS WINE & SPIRITS 2/11
90 PTS VINOUS 5/11

WINEMAKER

Marcelo Gallardo
Olivier Tregot

TECHNICAL DATA

Acidity
3.45 g/L - pH: 3.78
Alcohol
14%



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